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MARTHA STEWART LIVING RADIO

SUMMER GRILLING COOKBOOK

RECIPES FROM THE GRILLING HOTLINE



TIPS, SALADS & SIDES, MAIN DISHES, DRINKS AND MORE

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SATELLITE RADIO

W E L C O M E

The sun is shining, your family and friends are over and you are ready for some great grilling!

Martha Stewart Living Radio is proud to offer you a premiere grilling cookbook filled with recipes from your favorite chefs so you can prepare the best meals this season. These dishes are sure to satisfy your appetite, with everything from delicious sides, salads and starters to savory burgers, steaks and chicken, as well as some great desserts and summer drinks.

The recipes come straight from acclaimed chefs and grilling connoisseurs such as Tim Love, Elizabeth Karmel, Mike Mills and more! Tune in Monday, May 24, from 9 am to 5 pm ET and hear the experts live on **Martha Stewart Living Radio's Grilling Hotline**. Speak directly with your favorite grilling experts to learn how to make the best meals.

See full the schedule at **www.sirius.com/martha**.

Martha Stewart Living Radio provides you with entertaining tips, seasonal recipes and great advice from Martha and more on SIRIUS Channel 112 and XM Channel 157 as part of The Best of SIRIUS.



Photo Credit: Matthew Hranek for Martha Stewart Living

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SALADS & SIDES



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Photo Credit: David Loftus



BY MARTHA STEWART

BASIC POTATO SALAD

INGREDIENTS

Serves 8

Prep Time: 15 minutes

Cook Time: 1 hour, 40 minutes

Coarse salt and ground pepper

3 pounds waxy potatoes (such as Yukon gold or new), scrubbed and cut into 3/4-inch cubes

1/3 cup white-wine vinegar

4 scallions, white part minced, green part thinly sliced

3/4 cup light mayonnaise

DIRECTIONS

1. Set a steamer basket in a Dutch oven (or large pot with a lid), and add enough salted water to come just below basket; bring to a boil.
2. Place potatoes in basket, cover pot, and reduce heat to a gentle simmer. Steam potatoes, gently tossing occasionally, until tender, 15 to 25 minutes.
3. Meanwhile, in a large bowl, combine vinegar, scallion whites, 1 teaspoon coarse salt, and 1/4 teaspoon pepper.
4. Add hot potatoes to vinegar mixture; toss to combine. Cool to room temperature, tossing occasionally, about 1 hour.
5. Add mayonnaise and scallion greens to cooled potatoes; mix gently to combine. Serve, or cover and refrigerate up to 2 days.

Note: Combining the potatoes with the vinegar mixture while they're still hot allows them to absorb it all for a more flavorful salad.

Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces *Martha Stewart Living Radio*; and provides a wealth of ideas and information on www.marthastewart.com.





Photo Credit: David Loftus

BY ADAM PERRY LANG

COLESLAW

Coleslaw adds texture and flavor to pulled pork sandwiches. It makes a perfect partner for grilled chicken. This is the iconic version of slaw-tangy and crunchy as well as creamy and sweet.

INGREDIENTS

Serves 8 (about 13 cups)

For Coleslaw

3 pounds green cabbage, cored and finely shredded

1 1/2 pounds red cabbage, cored and finely shredded

1/2 cup granulated sugar

For Dressing

1 teaspoon caraway seeds

1 teaspoon celery seeds

1/2 cup water

1 cup mayonnaise

1/2 cup heavy cream

1 tablespoon granulated sugar

1/3 cup minced red onion

2 garlic cloves, preferably grated on a Mircoplane grater

3 tablespoons apple cider vinegar

1 tablespoon freshly squeezed lemon juice

1 teaspoon kosher salt, plus additional for seasoning as needed

1/2 teaspoon cayenne pepper, plus additional as needed

1/2 teaspoon finely ground fresh black pepper, plus additional as needed

1 large carrot, coarsely shredded, about 1 1/4 cups

1 large Granny Smith apple, peeled and cut into 1/4-inch matchsticks, about 1 1/2 cups

1/4 cup coarsely chopped flat-leaf parsley

DIRECTIONS

Place the green and red cabbage in a large bowl and toss with the 1/2 cup sugar.

1. Place the caraway and celery seeds in a small dry skillet over medium-high heat until fragrant, about 20 seconds. Remove from the heat, pour in the water, and let cool completely.
2. Combine all the remaining dressing ingredients in a blender or in a bowl using an immersion/stick blender. Pour in the seeds and their liquid and blend until smooth.
3. In a large bowl toss to combine the carrot, apple, and parsley with the cabbage. Pour in the dressing gradually, tossing to combine; you may not need all of the dressing. Season to taste with additional salt and pepper.

From *Serious Barbecue* by Adam Perry Lang (Hyperion 2009)

Call in and ask Adam Perry Lang, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Adam Perry Lang became a pioneer in urban barbecue when he opened the nationally acclaimed Daisy May's BBQ USA in New York City. He serves as meat maestro at Mario Batali's Las Vegas Italian steakhouse, Carnevino, and is currently partnering with Jamie Oliver in Barbecoa, a restaurant scheduled to open in London in October 2010.

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Photos Credit: Marcus Nilsson

BY EMERIL LAGASSE

MACARONI SALAD

Try this delicious pasta salad, a favorite with Emeril Lagasse and his family.

INGREDIENTS

Serves 6

Prep Time: 30 minutes

Cook Time: 35 minutes, plus cooling

Coarse salt and ground pepper

1 pound elbow macaroni

2 ounces thinly sliced prosciutto, cut into strips

1 small shallot, minced

1/4 cup red-wine vinegar

1 teaspoon Dijon mustard

1/2 cup extra-virgin olive oil

1 medium tomato, chopped

1/2 cup crumbled goat cheese (2 ounces)

1/4 cup pitted Cerignola olives (or your favorite olives), sliced

2 tablespoons drained capers

1/4 cup chopped fresh parsley

DIRECTIONS

1. In a large pot of boiling salted water, cook macaroni until al dente. In a small skillet, cook prosciutto over medium until crisp; discard fat.
2. Combine shallot, vinegar, and mustard in a large bowl; whisk in oil in a slow, steady stream. Add tomato, cheese, prosciutto, olives, and capers.
3. Drain pasta; add to bowl with tomato mixture, and toss. Add parsley; season with salt and pepper. Cool to room temperature, and serve.

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Chef **Emeril Lagasse** is the chef/proprietor of restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); and Miami (Emeril's Miami Beach). Lagasse is a national TV personality and has hosted over 1,500 shows on the Food Network.

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BY STEVEN RAICHLEN

BELL PEPPER SALAD WITH CAPERS AND PINE NUTS

Today, everyone roasts peppers, but until you've done it on the grill – and in particular, until you've roasted the peppers caveman style, directly on the embers – you haven't fully experienced how much burning a food can broaden and deepen its flavor.

INGREDIENTS

Serves 4 to 6

4 large bell peppers (I like a mix of colors: red, yellow, orange, and/or green)

2 to 3 tablespoons best-quality extra-virgin olive oil

1 tablespoon best-quality balsamic vinegar

3 tablespoons pine nuts, toasted golden brown (See page 9 for instructions)

3 tablespoons currants

1 tablespoon capers (optional), drained

1 tablespoon finely chopped flat-leaf parsley (optional)

Coarse salt (kosher or sea), preferably, and freshly ground black pepper

DIRECTIONS

Advance Preparation: The peppers can be grilled up to a day ahead.

1. Set up the grill for direct grilling and preheat it to high. There is no need to brush or oil the grate.
2. Arrange the bell peppers on the hot grate and grill them until darkly browned and blistered on all sides, 3 to 4 minutes per side, 12 to 16 minutes in all, turning with tongs. Don't forget to grill the peppers on the tops and bottoms for 1 to 2 minutes. The idea is to char the skins completely. Transfer the charred peppers to a cutting board and let them cool to room temperature. (No, you don't need to place them in a paper bag or bowl covered with plastic wrap. I've found no appreciable difference in ease of peeling.)
3. Using a paring knife, scrape the charred skins off the peppers. There's no need to remove every last bit; a few black spots will add color and flavor. Cut each pepper in half, remove the core, and scrape out the seeds. Cut each pepper lengthwise into D-inch strips (or into whatever shape you fancy).
4. Arrange the peppers in a shallow bowl or on a platter. Drizzle the olive oil and balsamic vinegar over the peppers. Sprinkle the pine nuts and currants and the capers and parsley, if using, on top. The salad can be prepared to this stage up to 2 hours ahead.
5. Right before serving, season the salad with salt and black pepper to taste. You do this at the last minute so you get to bite into the salt crystals before they completely dissolve.

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BELL PEPPER SALAD WITH CAPERS AND PINE NUTS

For Toasted Nuts and Seeds

3 tablespoons pine nuts or seeds

Toasting brings out a richer flavor in nuts and seeds. There are two easy ways to do this:

The Dry Skillet Method

1. Set a dry skillet over medium heat (do not use a nonstick skillet for this).
2. Add the nuts or seeds and heat them until lightly toasted and aromatic, 3 to 5 minutes, shaking the skillet occasionally. Keep an eye on them – you don't want the nuts or seeds to burn.
3. Transfer the toasted nuts or seeds to a heatproof plate to cool.

The Oven Method

1. You can also toast nuts and seeds in a preheated 350 degree oven.
2. Spread them out on a rimmed baking sheet and bake them until lightly browned, 5 to 10 minutes. Again, watch carefully to avoid burning.

Note: This works equally well for almonds, walnuts, pine nuts, sesame seeds, and the like, as well as for bread crumbs.



Journalist, TV host, and multi-award winning author, **Steven Raichlen** is the man who redefined our notion of barbecue. His bestselling books include the newly released *Planet Barbecue!*, *The Barbecue! Bible* and *How to Grill*. Each week, he hosts *Primal Grill* on PBS and French-language *Le Maître du Grill* in Quebec. He has appeared on *The Today Show*, *Good Morning America*, CNN, *The Oprah Winfrey Show*, *The View* and *Live with Regis and Kelly*.



BY TIM LOVE

GRILLED MEXICAN CORN

INGREDIENTS

4 ears corn, shucked

Peanut oil

Coarse salt

1 cup mayonnaise

2 tablespoons red chili powder

2 limes

2 tablespoons smoked paprika

1 cup grated cotija cheese*

*Cotija cheese is a hard, crumbly Mexican cheese made mostly from cow's milk. If you can't find cotija, substitute feta cheese.

DIRECTIONS

1. Heat grill to 300 degrees.
2. Brush corn with peanut oil, season with salt and grill, turning corn frequently for 8 minutes or until lightly charred.
3. Remove corn from grill, brush with mayonnaise and season with chili powder. Grill for 4 to 5 minutes more.
4. Remove from the grill, squeeze lime on corn and season with the paprika. Sprinkle the cheese over the corn and serve immediately.

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Tim Love is chef and owner of The Lonesome Dove Western Bistro and The Love Shack in Fort Worth. Through his restaurants and his work in the community for such causes as the March of Dimes and Spoons Across America, Love has become the de facto culinary ambassador for the state of Texas, always doing his fans proud.

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Photos Credit: Harper Studio

BY EMERIL LAGASSE

GRILLED CORN WITH CHEESE AND CHILE

This dish owes its inspiration to our Louisiana neighbors on two sides: the incredible sweet corn that is grown in Indianola, Mississippi, where some of my wife's family is from, and also the wonderful Tex-Mex flavors of our friends in Texas.

INGREDIENTS

Serves 6

6 ears fresh sweet corn, silk removed but husks still attached

1/2 cup sour cream

2 tablespoons whole milk

3 tablespoons butter, melted

1 lime, halved

1/2 cup finely grated queso añejo, queso fresco, or Parmesan cheese

1 tablespoon chili powder

1 1/2 teaspoons kosher salt

DIRECTIONS

1. Pull the husks up to cover the ears of corn, and place the corn in a large bowl or pot. Cover with cold water, and place a large plate or other weight on top of the corn so that it remains submerged. Allow the corn to soak for at least 1 hour or as long as 4 hours.
2. Meanwhile, combine the sour cream and milk in a small bowl, and set it aside.
3. Preheat a grill to medium-high. Adjust the grilling rack so that it sits about 4 inches away from the fire.
4. Drain the corn but do not remove the husks. Lay the corn on the grill and cook, turning it frequently, until it is crisp-tender, 15 to 20 minutes. Remove the corn from the grill and allow it to cool slightly. Then pull the husks back to form a handle, and brush the ears evenly with the melted butter. Squeeze the lime halves evenly over the ears of corn. Return the corn to the grill and cook, turning it occasionally, for 5 to 10 minutes, or until the corn is slightly browned in places. Remove the corn from the heat and brush the ears with some of the sour cream mixture. Divide the cheese evenly among the ears of corn, coating them on all sides. Sprinkle with the chili powder and kosher salt, and serve immediately.

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BY JOHN STAGE

DINOSAUR STYLE BAR-B-QUE BEANS

INGREDIENTS

2 tablespoons, olive oil

1/2 large onion, chopped

3/4 cup chopped green pepper

Pinch each of kosher salt and black pepper

3 large cloves garlic, chopped

8 ounces hot Italian sausage, removed from casing

2 cans (28 ounces each) black beans, preferably Bush's

3/4 cup Mutha Sauce (See page 19 for recipe)

1 tablespoon Creole mustard (preferably Zatarain's®) or spicy brown mustard

1 tablespoon cider vinegar

1 teaspoon chili powder

1/2 teaspoon Creole seasoning

1 tablespoon molasses

DIRECTIONS

1. Heat the olive oil in a large saucepan over medium-high heat. Add the onions and peppers and cook till soft, adding a pinch of salt and pepper. Toss in the garlic and cook for 1 minute more.
2. Crumble the sausage into the veggies and cook, chipping to break the meat into small pieces. Cook till the pink disappears. Drain off some of the bean liquid in each can so that it's at the same height as the beans; then mix the contents of both cans into the cooked veggies and sausage.
3. Turn the heat down to medium-low and add all the rest of the ingredients. Simmer for 5 minutes. Serve immediately, or cool and reheat before serving (lettin' the flavors blend a while never hurts).

John Stage is founder and co-owner of Dinosaur Bar-B-Que, with locations in Syracuse and Rochester, New York and NYC. In addition to the restaurants, Stage developed a full line of award-winning all natural sauces and spice rubs available throughout the country and overseas.

APPETIZERS & EXTRAS



Village Hammers:
Serbian Bacon-Grilled Prunes
by Steven Raichlen
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BY TIM LOVE

TEXAS CAVIAR

INGREDIENTS

3 pounds black-eyed peas
6 cups diced green bell peppers
6 diced red bell peppers
6 cups diced onions
3 cups chopped chives
6 ounces chopped garlic
1 1/2 cups minced jalapeños
1 1/2 cups Italian dressing

DIRECTIONS

1. Cook dried black-eyed peas just until soft.
2. Drain, then rinse and drain again.
3. Mix other ingredients in a large bowl.
4. Stir in the peas and mix well.
5. Cover and refrigerate several hours to allow flavors to marry.
6. Serve as an appetizer with chips and crackers.

Note: This mix can be coarsely processed to simulate the texture of caviar before serving.

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BY ELIZABETH KARMEL

SMOKED OYSTERS WITH FRESH CHERRY–HORSERADISH RELISH

INGREDIENTS

Serves 4

For Smoked Oysters

Alder or cherry wood chips, soaked in water for 30 minutes

16 freshly shucked oysters

16 oyster half-shells (bottom shells)

4 teaspoons (1/2 stick) unsalted butter

Sea salt

DIRECTIONS

1. **Build a charcoal fire or preheat a gas grill.** In a gas grill, fill the smoker box or aluminum tray with wet wood chips. In a charcoal grill, place two handfuls of wet wood chips directly on the white-gray ash of the briquettes. Alternatively, you can smoke the oysters in the Cameron Stovetop Smoker, but do not soak the Cameron wood dust.
2. **Prepare the oysters:** Place 1 raw oyster with a little of its juice on each half-shell on a tray. Put a pat of butter—about 1/4 teaspoon—and a pinch of sea salt in the center of each oyster. Refrigerate until ready to cook.
3. When the chips begin to smoke, reduce the heat and place the oysters, shell side down, in the center of the cooking grate and let smoke over low heat for 10 to 15 minutes or until the edges curl and the butter bubbles.
4. Remove from the grill and serve immediately with a dollop of the relish.

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SMOKED OYSTERS WITH FRESH CHERRY – HORSERADISH RELISH

For Fresh Cherry-Horseradish Relish

Makes about 3 cups

3/4 pound fresh Bing cherries, pitted

Juice and zest of 1 large lemon

Juice and zest of 1 large lime

1/4 cup Sugar in the Raw (turbinado)

2 tablespoons vodka

3 tablespoons prepared horseradish (not cream-style), or more to taste

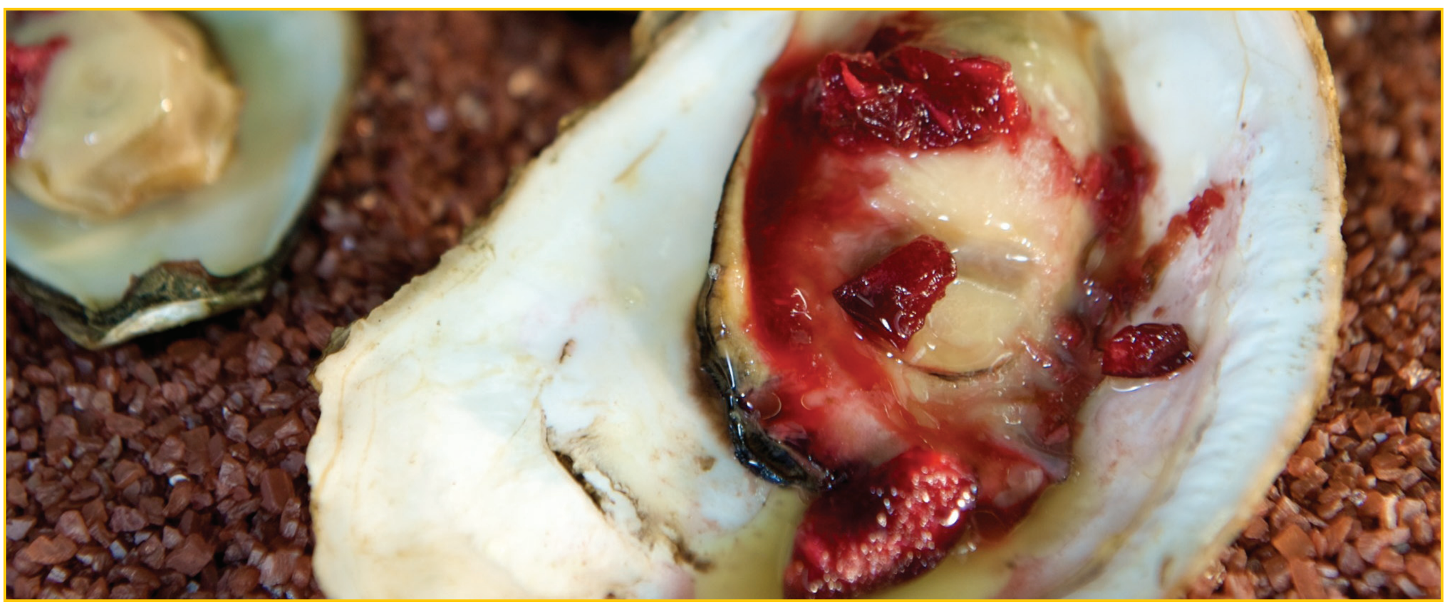
Tabasco sauce

Kosher salt

You cannot believe how good this relish is! I make a similar relish in the fall using cranberries. One summer, I wanted to make the relish to top smoked oysters but it wasn't the season for cranberries. Undaunted, I searched the farmer's market for a cranberry replacement. I picked up a bag of fresh, dark Bing cherries for the relish. Oh, my! What a sweet surprise. Try them both, cranberry for winter with smoked oysters or a smoked turkey and cherry for summer with smoked or grilled oysters or fish—or just eat it with a spoon!

1. Chop the cherries into 1/4-inch pieces. In a large nonreactive bowl, mix the cherries, lemon juice and zest, and lime juice and zest. Add the sugar, mix to combine, and let sit for 5 minutes.
2. Mix in the vodka and horseradish and let sit for 5 more minutes. Mix again and season with Tabasco and kosher salt. Let sit for another 5 minutes, taste, and correct the seasonings again. Refrigerate until ready to use. The relish will keep, tightly covered, in the refrigerator for up to 2 days. Mix well before serving.

Good for Slathering: Smoked or grilled oysters; shrimp cocktail; trout; grilled pork loin or skirt steak.



From *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*, Wiley & Sons 2009

Elizabeth Karmel is a nationally known grilling and barbecue expert. Her latest book, *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill* was published in 2009. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and www.GirlsattheGrill.com. Additionally, Elizabeth is the executive chef of Hill Country, the award-winning Texas barbecue restaurant/music venue in Manhattan and an instructor at New York's Institute of Culinary Education (ICE).



BY CHRIS LILLY

GRILLED SWEET & SPICY PICKLES

INGREDIENTS

Makes 3 pints

Prep Time: 30 minutes

Cook Time: 6 minutes

For Pickling Liquid

1 1/4 cups white vinegar

1 1/4 cups water

1 cup sugar

DIRECTIONS

1. Preheat the grill and build a charcoal fire for direct grilling.
2. In a saucepan, combine the pickling liquid ingredients: vinegar, water, sugar, and salt; and cook, stirring often, over medium heat for 5 minutes or until the sugar dissolves and the liquid is clear. Remove the liquid from the heat and let cool slightly.

For Pickles

2 tablespoons salt

10 small (Kirby or Persian*) cucumbers, about 4 to 5 inches each, cut in half lengthwise

1 medium yellow onion, peeled and cut into 8 wedges

6 sprigs fresh dill

3 cloves garlic, peeled and finely minced

3 teaspoons red pepper flakes

*Pickling cucumbers found in most grocery stores.

1. Wash cucumbers well with cold water. Trim the blossom ends and grill the cucumbers over direct heat for 3 to 5 minutes on each side or just long enough to mark each side.
2. Grill the onions for 5 to 7 minutes on each side or until the onions have softened and are marked.
3. Remove the cucumbers and onions from the grill and set aside to cool.
4. Divide the cucumbers, onions, dill, garlic and pepper flakes evenly and place in three sterilized pint canning jars. Fill each jar to the top with the pickling liquid mixture and seal tightly. Cool to room temperature before refrigerating.

Chris Lilly, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.



Photo Credit: © David Grunfeld

BY MIKE MILLS

MIKE MILLS'S MAGIC DUST®

INGREDIENTS

Makes about 2 1/2 cups

1/2 cup paprika

1/4 cup kosher salt, finely ground

1/4 cup sugar

2 tablespoons mustard powder

1/4 cup chili powder

1/4 cup ground cumin

2 tablespoons ground black pepper

1/4 cup granulated garlic

2 tablespoons cayenne

DIRECTIONS

Mix all ingredients and store in a tightly covered container. To make it a little more hot and spicy, increase the mustard powder and black pepper to 1/4 cup each.

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Mike Mills, affectionately known as "The Legend", in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants – four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



BY JOHN STAGE

MUTHA SAUCE

It is a balanced blend of sweet, savory, spicy and smoky flavors that acts as our leapin' off point for creating a world of barbecue sensations. This sauce can stand alone as a traditional slatherin' sauce for ribs or chicken.

INGREDIENTS

1/4 cup vegetable oil

1 cup minced onion

1/2 cup minced green pepper

1 jalapeno pepper, seeded and minced

Pinch each of kosher salt and black pepper

2 tablespoons minced garlic

1 can (28 ounces) tomato sauce

2 cups of ketchup (preferably Heinz)

1 cup water

3/4 cup Worcestershire sauce

1/2 cup cider vinegar

1/4 cup lemon juice

1/4 cup molasses

1/4 cup cayenne pepper sauce

1/4 cup spicy brown mustard

3/4 cup dark brown sugar, packed

1 tablespoon chili powder

2 teaspoons coarsely ground black pepper

1/2 teaspoon ground allspice

DIRECTIONS

1. Pour the oil in a large saucepan and set over medium-high heat. Toss the onions, green peppers, and jalapenos and give them a stir. Season with a pinch of salt and pepper and cook til soft and golden. Add the garlic and cook for 1 minute more.
2. Dump in everything else. Bring to a boil, then lower the heat so the sauce simmers. Simmer for 10 minutes.
3. Let the sauce cool. Pour it into a container, cover and store in the fridge till ready to use.

Alternative – Hot BBQ Sauce: Add 2 or 3 seeded and minced habanero peppers (about 1 1/2 teaspoons to 1 tablespoon) along with the onions, peppers and jalapenos. Also add 1/2 teaspoon cayenne pepper along with the other ingredients for extra punch.

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BY MIKE MILLS

MIKE MILLS'S APPLE CITY BARBECUE SAUCE®

INGREDIENTS

Makes 3 cups

1 cup ketchup (I use Hunt's)

2/3 cup seasoned rice vinegar

1/2 cup apple juice or cider

1/4 cup apple cider vinegar

1/2 cup packed brown sugar

1/4 cup soy sauce or Worcestershire sauce

2 teaspoons prepared yellow mustard

3/4 teaspoon garlic powder

1/4 teaspoon ground white pepper

1/4 teaspoon cayenne

1/3 cup bacon bits, ground in a spice grinder

1/3 cup peeled and grated apple

1/3 cup grated onion

2 teaspoons grated green bell pepper

DIRECTIONS

1. Combine the ketchup, rice vinegar, apple juice or cider, cider vinegar, brown sugar, soy sauce or Worcestershire sauce, mustard, garlic powder, white pepper, cayenne, and bacon bits in a large saucepan.
2. Bring to a boil over medium-high heat. Stir in the apple, onion, and bell pepper. Reduce the heat and simmer, uncovered, 10 to 15 minutes or until it thickens slightly. Stir it often.
3. Allow to cool, then pour into sterilized glass jars. A glass jar that used to contain mayonnaise or juice works real well.
4. Refrigerate for up to 2 weeks.

Variation: To make this sauce a little hotter, add more cayenne pepper to taste, approximately another 1/4 to 1/2 teaspoon. Be careful; a little cayenne goes a long way.

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BY STEVEN RAICHLEN

VILLAGE HAMMERS: SERBIAN BACON – GRILLED PRUNES

Prunes may lack the cachet in North America that they have in, say, the Balkans or France, but their rich plummy sweetness definitely belongs at a barbecue especially when the sweet, tart, jam-textured prune in question comes from a Serbian sljiva (plum). So where does the hammer come in? The bacon-wrapped prune skewered crosswise at the end of a toothpick does look a little like a hammer.

INGREDIENTS

Serves 4

4 ounces Gouda cheese

16 pitted prunes

4 lean slices of bacon, or more as needed

16 short, thin bamboo skewers or wooden toothpicks, soaked for 1 hour in cold water to cover, and drained; an aluminum foil grill shield

DIRECTIONS

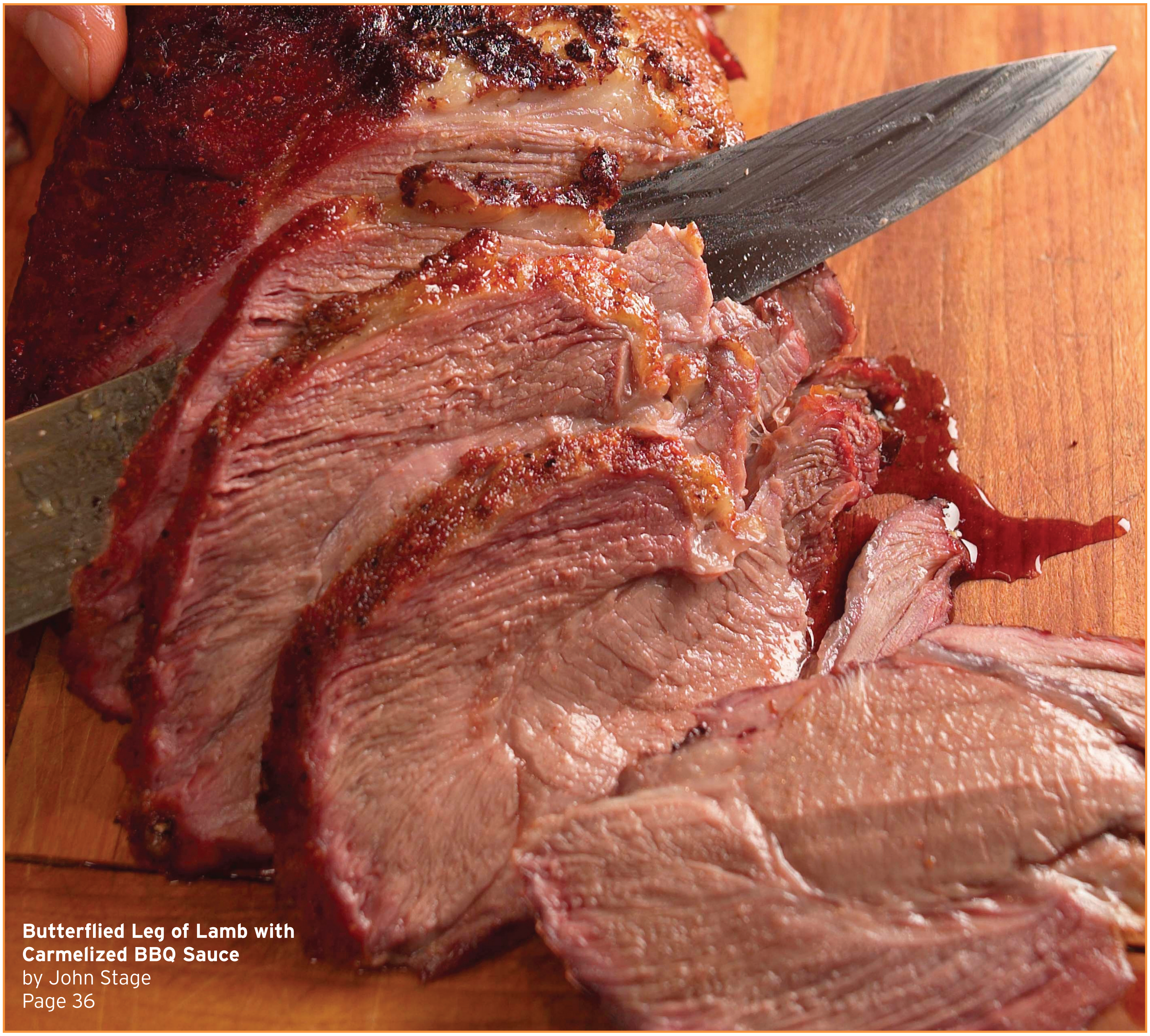
Advance Preparation: None needed, although the "hammers" can be assembled several hours ahead.

1. Cut the cheese into 1/4 x 1/4 x 1-inch pieces and stuff them inside the prunes.
2. Cut each slice of bacon crosswise into 4 pieces; each piece should be just large enough to wrap around a prune. Wrap each prune in bacon and secure it through the side with a bamboo skewer or toothpick so that it resembles a hammer. The hammers can be prepared several hours ahead to this stage.
3. Set up the grill for direct grilling and preheat it to high. Leave one section of the grill fire-free for a safety zone.
4. When ready to cook, brush and oil the grill grate. Arrange the wrapped prunes on the hot grate, with an aluminum foil shield under the exposed ends of the skewers or toothpicks to keep them from burning. Grill the hammers, turning with tongs, until the bacon is crisp and the cheese is melted, 1 to 3 minutes per side. In the event you get flare-ups, move the hammers on top of the grill shield or to the safety zone. Transfer the hammers to a platter and serve immediately.

Note: For a picturesque variation on the grill shield, wrap the exposed end of each skewer or toothpick with aluminum foil. The effect will be the same – to keep the bare portion from burning.

Journalist, TV host, and multi-award winning author, **Steven Raichlen** is the man who redefined our notion of barbecue. His bestselling books include the newly released *Planet Barbecue!*, *The Barbecue! Bible* and *How to Grill*. Each week, he hosts *Primal Grill* on PBS and French-language *Le Maître du Grill* in Quebec. He has appeared on *The Today Show*, *Good Morning America*, CNN, *The Oprah Winfrey Show*, *The View* and *Live with Regis and Kelly*.

MAIN DISHES



Butterflied Leg of Lamb with Carmelized BBQ Sauce
by John Stage
Page 36



BY MARTHA STEWART

CHEESE-STUFFED BURGERS

A few special touches turn these burgers into a memorable meal. To save time, form the patties up to a day ahead and refrigerate, covered tightly with plastic wrap, until needed; then heat the grill, cook the burgers, and serve.

INGREDIENTS

Serves 8
Prep Time: 30 minutes
Cook Time: 30 minutes

3 pounds ground beef chuck
2 tablespoons plus 2 teaspoons Worcestershire sauce
Coarse salt and ground pepper
4 ounces blue cheese (or other soft cheese, such as Brie)
Oil, for grates
8 rolls or buns, split
2 cups packed baby spinach
2 beefsteak tomatoes, cut into 8 slices
Sauteed mushrooms (optional)
Roasted Red-Pepper Sauce (See below for recipe)

DIRECTIONS

1. Heat grill to medium-high. In a large bowl, gently fold together beef, Worcestershire sauce, 1 tablespoon salt, and 1 teaspoon pepper. Form into 8 equal-size mounds.
2. Shape cheese into 8 equal-size disks. Press a small well in the center of each beef mound. Place cheese in well; wrap beef around cheese, pinching to seal.
3. Lightly oil grates. Place burgers on grill; cover. Cook until grill marks are visible on first side, 4 to 6 minutes. Turn burgers with a spatula; cook until grill marks are visible on other side and meat is just slightly pink in the middle, 4 to 6 minutes more for medium-rare.
4. To serve, layer bottom roll halves with spinach, burgers, tomato, and mushrooms, if using, dividing evenly. Spread top roll half with roasted red-pepper sauce, as desired.

For Roasted Red-Pepper Sauce
Makes 1 1/4 cups

1 cup light mayonnaise
1/4 cup drained (jarred) roasted red peppers
1/2 teaspoon white wine vinegar
1/8 teaspoon ground pepper

In food processor, combine all ingredients and puree until evenly colored and almost smooth. Refrigerate, covered, until ready to serve.

Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces *Martha Stewart Living Radio*; and provides a wealth of ideas and information on www.marthastewart.com.



BY ELIZABETH KARMEL

FIRE-ROASTED VEGGIE PIZZA

INGREDIENTS

1 small red onion, cut into 4 slices

6 tablespoons olive oil, divided

Kosher salt to taste

2 very large portobello mushrooms, stems removed and caps cut into 1/2-inch-thick slices

3 Japanese eggplants, cut into 1/4-inch-thick slices

1 yellow bell pepper, seeded and quartered

1/4 cup uncooked grits or polenta, for rolling the dough

1 ball prepared pizza dough, at room temperature

1 cup Basil or Sun-Dried Tomato Pesto (See below for recipe) or store-bought

20 Fire-Roasted Cherry Tomatoes (See page 25 for recipe)

6 ounces aged goat cheese (chèvre) or Brie, rind removed if preferred, and cut into 1/4-inch-thick slices

B&E Sprinkle-icious Spice Blend (See page 25 for recipe) or favorite spice blend

Freshly ground black pepper to taste

DIRECTIONS

1. Preheat the grill per the master instructions for gas or charcoal (See page 26 for instructions).
2. Soak 4 bamboo skewers in warm water for 10 minutes. Thread each skewer through the center of one onion slice so it resembles a lollipop. Brush them with 1 tablespoon of the oil and season with salt. Brush the mushroom and eggplant slices and bell pepper on both sides with 3 tablespoons of the oil and season with salt.
3. Place the onions, mushrooms, eggplant, and bell pepper on the cooking grate directly over the heat and grill until well marked and tender, about 4 minutes per side. Let cool, then slice the bell pepper into thin strips, pull the skewers out of the onions, and separate into rings. Reserve for topping.
4. Roll out and shape the dough, then grill the first side of the crust per the master instructions (instructions follow). Use tongs to transfer it from the grill to a peel or rimless baking sheet. Flip the crust to reveal the grilled side.
5. Spread the surface with the pesto and artfully arrange the grilled veggies and tomatoes over the top. Sprinkle with the cheese. Finish grilling the pizza per the master instructions.
6. Remove from the grill and season with the spice blend, salt, and pepper. Slice and serve immediately.

For Basil Pesto

1 cup pine nuts or walnuts, lightly toasted

4 cups fresh basil leaves

2/3 cup freshly grated Parmesan cheese

4 cloves garlic, minced

3/4 cup olive oil

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

Place all the ingredients in a food processor and process until smooth. Taste and adjust the salt and pepper, if necessary.

Note: This will keep, tightly covered, in the refrigerator for up to 3 days or in the freezer for up to 2 months.

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FIRE-ROASTED VEGGIE PIZZA

For B&E Sprinkle-icious Spice Blend

1 tablespoon dehydrated onion
1 tablespoon roasted dehydrated garlic
2 teaspoons dried lemon peel
1/2 teaspoon red pepper flakes
1 teaspoon dried thyme
2 tablespoons kosher salt
2 teaspoons freshly ground black pepper

For Fire-Roasted Cherry Tomatoes

40 cherry tomatoes (we like those sold on the vine)
1 teaspoon olive oil or as needed to coat
1 cup kosher salt

1. Preheat a gas grill, build a charcoal fire, or preheat the oven to 275 degrees.
2. Lightly coat the tomatoes with the oil. Cover a rimmed baking sheet with the salt to form a "salt bed." Place the tomatoes closely together bottom side down on the salt bed. Place sheet on the grill on the cooking grate over low indirect heat or in the oven. Slowly roast until the tomatoes are shriveled and soft, about 2 hours. Remove from the grill or oven and let cool.

Note: They will keep, tightly covered, in the refrigerator for up to 2 days.



Photo Credit: Christopher Hirsheimer

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FIRE-ROASTED VEGGIE PIZZA

MASTER GRILL INSTRUCTIONS

The Gas Grill Method

1. Preheat the grill by setting all the burners on high. After lighting, close the lid and leave on high for 10 minutes, then reduce the heat of all the burners to medium.
2. Meanwhile, sprinkle your work surface with the grits or polenta. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch, organically shaped piece of dough—round, square, or rectangular—1/8-to 1/4-inch thick (err on the thinner side for thin-crust pizza and on the thicker side for thick-crust pizza). Drizzle or brush both sides generously with oil. Our recipes call for 2 tablespoons, but we tend to use more oil when making our own pizzas, which results in a thinner and crispier crust.
3. Pick up the dough by the two corners closest to you. In one motion, lay it down flat on the cooking grate from back to front (as you would set a tablecloth down on a table). Close the lid and grill for 3 minutes (no peeking!), then check the crust and, if necessary, continue grilling a few more minutes until the bottom is well marked and nicely browned.
4. Use tongs to transfer the crust from the grill to a peel or rimless baking sheet. Close the lid of the grill. Flip the crust to reveal the grilled side. Follow the specific recipe directions for adding any sauce, toppings, and/or cheese.
5. Switch the grill to indirect heat by turning off the center burner(s) if you have a three- or four-burner grill. For a two-burner grill, turn off one burner. Set the pizza back on the grate over indirect heat (the unlit section) and grill, with the lid down, until the bottom is well browned and the cheese is melted, 7 to 10 minutes. For two-burner grills, rotate the pizza halfway through the cooking time.
6. Remove from the grill, garnish, and season as directed. Slice and serve immediately.

The Charcoal Grill Method

1. Build a fire by lighting 50 to 60 charcoal briquettes in either a chimney starter or in a pyramid-shaped mound on the bottom grate of your grill. Once the briquettes have become gray-ashed (20 to 30 minutes), move them all to one side of the grill.
2. Meanwhile, sprinkle your work surface with the grits or polenta. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch by 6-inch, organically shaped piece of dough—a rectangle—1/8-to 1/4-inch thick (err on the thinner side for thin-crust pizza and on the thicker side for thick-crust pizza). Drizzle or brush both sides generously with oil. Our recipes call for 2 tablespoons, but we tend to use more oil when making our own pizzas, which results in a thinner and crispier crust.
3. Pick up the dough by the two corners closest to you. In one motion, lay it down flat—over the side without briquettes—on the cooking grate from back to front (as you would set a tablecloth down on a table). Close the lid and grill for 3 minutes (no peeking!), then rotate the crust 180 degrees and continue grilling until the bottom is well marked and evenly browned, another 2 to 3 minutes.
4. Use tongs to transfer the crust from the grill to a peel or rimless baking sheet. Close the lid of the grill. Flip the crust to reveal the grilled side. Follow the specific recipe directions for adding any sauce, toppings, and/or cheese. Set the pizza back on the grate over the side without briquettes and grill, with the lid down, for 4 to 5 minutes. Rotate the pizza 180 degrees and continue to grill with the lid down until the bottom is well browned and cheese is melted, another 4 to 5 minutes. Remove from the grill, garnish, and season as directed. Slice and serve immediately.

From *Pizza on the Grill*, co-written by Bob Blumer, Taunton in 2008

Elizabeth Karmel is a nationally known grilling and barbecue expert. Her latest book, *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill* was published in 2009. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and www.GirlsattheGrill.com. Additionally, Elizabeth is the executive chef of Hill Country, the award-winning Texas barbecue restaurant/music venue in Manhattan and an instructor at New York's Institute of Culinary Education (ICE).


Photo Credit: David Loftus

BY ADAM PERRY LANG

WHOLE CHICKEN (SPATCHCOCK/BUTTERFLIED)

INGREDIENTS

Serves 6-8

Two 3 1/2 – 4 pound chickens, spatchcocked/butterflied, thighs and legs slashed

DIRECTIONS

***Spatchcock Chicken –** This technique-splitting, then flattening a chicken yields a perfectly cooked bird in less time than a whole one takes.

1. Place chicken, breast-side down on a work surface.
2. Starting at a thigh end, cut along one side of backbone with kitchen shears.
3. Turn chicken around and cut along other side of backbone. Discard or save backbone for stock.
4. Open chicken up like a book, and then flip over so it's breast-side up. Press firmly on breastbone to flatten.

*From the pages of the May 2010 *Everyday Food* Magazine®

For Brine

1/4 cup sea salt or kosher salt
1 tablespoon freshly ground black pepper
10 garlic cloves, crushed
2 tablespoons fresh rosemary leaves
2 tablespoons fresh oregano leaves
2 tablespoons fresh thyme leaves
6 cups cold water

Oil For Chickens

2 tablespoons vegetable oil

1. **Brine the chicken:** In a large bowl, combine salt, pepper, garlic, rosemary, oregano, and thyme and crush with your hands to release the maximum flavor. Divide the mixture between 2 resealable plastic bags or bowls, each large enough to hold half the chicken. Pour 3 cups cold water into each. Put the chickens in the brine, transfer to the refrigerator, and brine for at least 3 hours, and up to 24 hours.
2. Prepare the grill for indirect cooking; the temperature should be 300 degrees. Drain the chicken and dry with paper towels. Discard the brine. Rub the chickens with the vegetable oil. Oil the grill grates.
3. Put the chickens skin side up on the well oiled preheated grill and cook, covered, with the addition of wood of your choice (I prefer fruit woods when available), for 45 minutes.

For Baste/Glaze

4 tablespoons extra virgin olive oil
5 garlic cloves, crushed
Juice of 1 lemon
1/4 cup honey
2 tablespoons white wine vinegar
1 teaspoon water

1. Meanwhile, in a small bowl combine all the baste/glaze ingredients. With a long-handled brush, baste the chickens and continue to cook, covered, basting every 15 minutes, for 45 minutes, or until the chicken is done: the juices should run clear when a thigh is pierced, and the thickest part of the thigh, avoiding bone, registers 165 degrees on an instant-read thermometer.
2. Transfer the chickens to a cutting board, skin side up, and allow to rest for 10 minutes before cutting into 6 pieces each (2 breasts, 2 thighs, 2 drumsticks).

Adam Perry Lang became a pioneer in urban barbecue when he opened the nationally acclaimed Daisy May's BBQ USA in New York City. He serves as meat maestro at Mario Batali's Las Vegas Italian steakhouse, Carnevino, and is currently partnering with Jamie Oliver in Barbecoa, a restaurant scheduled to open in London in October 2010.





Photo Credit: Marcus Nilsson

BY EMERIL LAGASSE

EJ'S SIMPLE RIBS

My son, EJ, loves these ribs, so I named them after him. I bake them with a spice rub, then baste them with sauce before they grill, and oh baby, are they moist and tender.

INGREDIENTS

Serves 4
Prep Time: 20 minutes
Cook Time: 4 hours
For Ribs
2 1/2 teaspoons mustard powder
2 teaspoons sweet paprika
1 teaspoon celery salt
1 teaspoon onion powder
3/4 teaspoon red-pepper flakes
1/2 teaspoon garlic powder
1/4 teaspoon celery seed
Coarse salt
2 slabs baby back ribs (about 2 pounds total)
Vegetable oil, for grates
Emeril's Rib Sauce (See below for recipe)

DIRECTIONS

1. In a small bowl, combine mustard powder, paprika, celery salt, onion powder, red-pepper flakes, garlic powder, celery seed, and 1 teaspoon salt. Rub slabs on both sides with the spice mixture, and refrigerate, loosely covered, for 2 hours.
2. Preheat oven to 300 degrees. Stack slabs on a double layer of aluminum foil; tightly wrap. Place on a rack on a baking sheet. Cook until meat pulls away from the bone and is easily pierced with the tip of a sharp knife, 1 to 1 1/2 hours.
3. Heat grill to medium-high; lightly oil grates. Carefully remove ribs from foil, pouring off any liquid. Brush generously on both sides with rib sauce; grill ribs until sauce begins to bubble and brown around the edges, 4 to 5 minutes per side. Serve ribs with any leftover sauce, if desired.

For Emeril's Rib Sauce
Makes 2 cups
1 tablespoon vegetable oil, such as safflower
1 medium onion, finely chopped
3 garlic cloves, minced
Coarse salt and ground pepper
1 cup ketchup
1 cup canned beef broth
3/4 cup cider vinegar
1/4 cup packed light-brown sugar
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander
1/2 teaspoon celery salt
1/4 teaspoon cayenne pepper

A few tricks will make your rib sauce extra hearty: Start with a base of sauteed onion and garlic, add beef broth for depth, and give it a 30-minute simmer to bring the flavors together.

In a medium saucepan, heat oil over medium. Add onion and garlic; season with salt and pepper. Cook until onion is translucent, 3 to 5 minutes. Add remaining ingredients; bring to a simmer. Cook, stirring occasionally, until sauce has thickened, about 30 minutes.

Chef **Emeril Lagasse** is the chef/proprietor of restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); and Miami (Emeril's Miami Beach). Lagasse is a national TV personality and has hosted over 1,500 shows on the Food Network.



BY MIKE MILLS

SMOKED PORK BUTT

A smoked pork butt is easy to manage and feeds a crowd. You can serve it sliced or pulled and a 4-6 pound pork butt will take approximately 4-5 hours to cook. I prefer smoking bone-in pork butts. The bone adds more flavor to the meat and it allows the heat to follow the bone deep into the meat, making the center of the meat cook faster and more evenly.

INGREDIENTS

4 to 6 pound pork butt, bone-in or boneless

Magic Dust® (See page 18 for recipe) or your favorite dry rub

Apple wood chips

DIRECTIONS

1. Tenderize the meat by puncturing it with a fork. Season the pork butt liberally with the Magic Dust. Tenderize again. Return to refrigerator overnight or for at least 4 hours.
2. Start your fire using a natural lump hardwood charcoal. Remember that you'll need a chimney starter or another small covered grill or bucket to keep additional hot coals. Soak the apple chips in water for half an hour. Drain.
3. Remove the grate from the grill and place a disposable aluminum pan in the bottom of the grill or smoker. Arrange the medium-hot coals around the pan. If you're using a grill, it must have a lid. Spread out the wet wood chips on the coals. Replace the rack, close the grill, and check the temperature. It should be between 225-250 degrees. If the temperature is too high, open the lid to allow some heat to escape. You'll want to maintain this temperature inside the grill or smoker the entire time you're cooking. Open the lid to lower the temperature or add more hot coals to raise the temperature as necessary.
4. Place the meat on the grate, fat side up and close the lid.

For Basting Sauce

1 quart apple cider vinegar

1 cup water

3 tablespoons vegetable oil

2 tablespoons salt

2 tablespoons chili powder

2 tablespoons sugar

1 tablespoon cayenne pepper

1. Place all basting ingredients in a large sauce plan. Bring to a boil, stirring constantly to thoroughly dissolve all ingredients.
2. After about 1 to 1 1/2 hours, begin basting the meat with the mopping sauce every 30 minutes. Reposition the meat as necessary to avoid hot spots. Turn periodically to keep meat from burning.
3. After about 4 hours, insert a meat thermometer into the center of the meat, not near the bone, and check the internal temperature. You'll want to reach an internal temperature of 165–170 degrees. This will take approximately 4-5 hours. The higher the internal temperature, the more tender the meat will be. If you want to pull the pork, the final internal temp should be 180-185 degrees. A temperature of 165–170 degrees is better for slicing the meat.

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SMOKED PORK BUTT

Barbecue Sauce for Final Brushing

Apple City Barbecue Sauce® (See page 20 for recipe) or your favorite barbecue sauce

1. About 15 to 20 minutes before you remove the meat from the pit, mop with Apple City Barbecue Sauce.
2. To serve, slice or pull the pork from the bone, removing any big chunks of fat as you go. Shred the meat by hand, using two forks, or coarsely chop with a meat cleaver. You can also slice the pork butt. Eat the meat alone or pile the shredded or chopped pork on a bun and top with a sprinkle of Magic Dust, some Apple City Barbecue Sauce and a spoonful of cole slaw.



Mike Mills, affectionately known as "The Legend", in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants – four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



BY CHRIS LILLY

CHARCOAL-GRILLED TURKEY WITH FRESH HERB BUTTER

INGREDIENTS

Serves 10

Prep Time: 20 minutes

Cook Time: 3 hours, 45 minutes

1 whole turkey (12 pounds)

Extra virgin olive oil

Kosher salt

Coarse ground black pepper

Fresh Herb Butter (See below for recipe)

Gravy (See page 32 for recipe)

DIRECTIONS

1. Place the whole turkey breast side down on a cutting board. Remove the neck and giblets and set aside to make the turkey stock. With a sharp knife or a pair of kitchen shears, cut the turkey down each side of the backbone, removing it completely. Open the turkey and press it flat on the cutting board. Using a sharp knife, loosen the breast bone from between the turkey breasts and remove it with your fingers. This will enable the turkey to open completely flat. Apply a light coat of olive oil to the turkey skin and liberally season the skin with kosher salt and black pepper.
2. Build a charcoal fire for direct grilling. The heat over the coals should be hot, (approximately 450 to 500 degrees).
3. Transfer chicken to a cutting board. Tent with foil; let rest 10 minutes. Meanwhile, place lemon halves on grill, cut side down; cook until slightly charred, 8 to 10 minutes. Cut chicken pieces in half; serve with grilled lemon halves, and, if desired, garnish with oregano sprigs.

For Fresh Herb Butter

1 cup (2 sticks) butter

1/3 cup chopped Italian parsley

1/3 cup chopped green onion tops

2 tablespoons chopped fresh sage

2 tablespoons chopped fresh thyme

2 tablespoons chopped fresh basil

1 tablespoon lemon juice

1 tablespoon Dijon mustard

1 1/2 teaspoons garlic salt

1 1/2 teaspoons celery salt

1 teaspoon black pepper

1. In a medium saucepan, melt the butter over medium heat. Add the remaining fresh herb butter ingredients, mix well, and keep warm until needed.
2. Build a charcoal fire for direct grilling. The heat over the coals should be hot, (approximately 450 to 500 degrees).
3. Place the butterflied turkey directly over the coals, skin side down, and baste with some of the fresh herb butter. Grill the turkey for 5 to 7 minutes or until the skin starts to turn golden brown and begins to crisp. Transfer the turkey to a large metal roasting pan skin side up, place it back on the grill, and baste with fresh herb butter. Cover the grill and close the air dampers reducing the cooking temperature to 350 degrees. Cook for 2 1/2 hours basting every hour with the remaining fresh herb butter. The internal temperature of turkey thigh should reach 175 to 180 degrees while the breast meat should reach 160 to 165 degrees. Remove the turkey from the grill, cover it with foil, and let it rest for 15 minutes prior to carving.

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CHARCOAL-GRILLED TURKEY WITH FRESH HERB BUTTER

For Gravy

2 cups turkey stock (as directed)

2 tablespoons water

4 teaspoons cornstarch

1. While the turkey cooks, make turkey stock: In a medium saucepan combine turkey neck and giblets (without liver) 3 1/2 cups water, and 1 3/4 teaspoons salt. Bring to a boil, reduce to a simmer and cover and cook over medium-low for 1 1/2 hours.
2. To make the gravy, scrape all of the drippings and liquid from the bottom of the roasting pan into a small bowl. Skim the grease from the top of the liquid. Pour the seasoned liquid, about 3/4 cup, into a small saucepan. In a small bowl, whisk the two tablespoons water with the cornstarch until smooth. Add the cornstarch slurry and two cups of the turkey stock to the sauce pan and heat. Serve drizzled over the turkey or on the side as table gravy.



Recipe created by champion pitmaster, Chris Lilly, on behalf of Kingsford® charcoal.

Call in and ask Chris Lilly, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Chris Lilly, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.



BY FRANK STITT

SIRLOIN STRIP WITH GRILLED RED ONIONS, CORN BREAD AND SALSA VERDE

The layering of this dish is quite important. The base is a slab of corn bread cut to a size similar to the steak and positioned to catch all the juices, next the peppery beef and salsa verde, and then grilled onions stacked on top.

INGREDIENTS

Serves 4

4 12-ounce sirloin strip steaks, trimmed

2 garlic cloves, crushed

2 tablespoons extra virgin olive oil

2 medium red onions, cut into 1-inch-thick slices

Kosher salt and freshly ground black pepper

1⁄4 cup black peppercorns, very coarsely crushed in a mortar or under a heavy skillet

Corn Bread (See page 34 for recipe), cooked in a 10-inch pan

Salsa Verde (See page 34 for recipe)

DIRECTIONS

1. Rub the steaks with the crushed garlic and drizzle with 1 tablespoon of the olive oil. Put them on a platter, cover, and allow them to sit at room temperature for about 1 hour.
2. Prepare a hot grill or preheat a cast-iron or other heavy skillet over high heat.
3. Drizzle the remaining 1 tablespoon olive oil over the onions and season with salt and pepper. Grill or sear the onions until charred and just lightly softened, about 5 minutes on each side. Transfer to a plate, cover to keep warm, and set aside.
4. Season the steaks with salt and press the crushed peppercorns into both sides of the steaks. Sear on the hot grill or in the skillet until a good crust has formed, about 5 minutes. Turn the steaks, move them to a cooler part of the fire or reduce the heat to moderate, and cook to medium-rare, another 4 to 5 minutes. Transfer to a rack set over a platter to rest, and cover to keep warm.
5. Meanwhile, cut the corn bread into 4 rectangular strips about 3 inches wide and 7 to 8 inches long, then cut each piece horizontally through the middle in half. Grill the corn bread slices to warm.
6. Place 2 slices of corn bread on each plate and moisten with 1 tablespoon salsa verde. Top with the steaks, scatter some red onions over each, and garnish each serving with one more spoonful of the salsa verde. Serve the remaining salsa verde on the side for those who want more—or to dunk their corn bread in.

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SIRLOIN STRIP WITH GRILLED RED ONIONS, CORN BREAD AND SALSA VERDE

INGREDIENTS

Corn Bread

Serves 6-8 as a Side Dish

2 cups self-rising yellow cornmeal (or substitute 2 cups regular cornmeal plus 1 teaspoon baking powder, 1 teaspoon baking soda, and 3⁄4 teaspoon salt)

1⁄2 cup all-purpose flour

3⁄4 cup whole milk

3⁄4 cup buttermilk

Scant 1⁄2 cup rendered bacon fat, 7 tablespoons unsalted butter melted, or scant 1⁄2 cup vegetable oil (or a mixture)

1 extra-large egg, lightly beaten

DIRECTIONS

Corn bread sweetened with sugar must be a Yankee invention, because corn bread in the South is always a savory staple. We like to keep it simple, but don't stint on the fat, whether butter or bacon fat (or oil, if you must). Corn bread, corn muffins, and corn sticks should all be cooked to a dark shade of golden brown and turned out while hot, the steam rising fragrant with the aromas of corn and bacon, as you break into them.

1. Preheat the oven to 450 degrees. Preheat an 8- to 9-inch cast-iron skillet in the hot oven.
2. Place the cornmeal and flour in a large bowl and stir in the milks a little at a time, mixing with a large wooden spoon. The batter will be quite loose.
3. Meanwhile, add the bacon fat to the preheated skillet, return it to the oven, and heat until the fat is very hot, about 5 minutes.
4. Remove the skillet from the oven. Pour all but 1 tablespoon of the hot fat into the cornmeal mixture and stir to combine. Add the egg and stir to combine. Pour the cornmeal mixture into the hot skillet and immediately place it in the oven. Bake for 20 to 25 minutes, until golden brown. Remove from the oven and unmold. Serve hot.

INGREDIENTS

Salsa Verde

Makes 1 1/2 cups

2 garlic cloves, crushed and finely chopped

3 tablespoons capers, rinsed

2 tablespoons chopped cornichons

1 shallot, finely minced

1 or 2 anchovies, rinsed and chopped, if serving with seafood (optional)

1⁄2 cup chopped flat-leaf parsley

1⁄2 cup chopped basil

1⁄4 cup chopped chives

1⁄4 cup chopped cilantro

1⁄4 cup red wine vinegar

3⁄4 cup extra virgin olive oil

Grated zest of 1⁄2 lemon

Kosher salt and freshly ground black pepper to taste

DIRECTIONS

You won't find a tomato in this salsa—think vinaigrette meets capers and tons of herbs. This all-purpose Mediterranean sauce, which has many variations, is a wonderful embellishment for full-flavored fish or any grilled meat.

1. Combine the garlic, capers, cornichons, shallot, anchovies, if using, and herbs in a food processor and pulse to roughly chop. (Alternatively, you can leave the herbs unprocessed – add them whole or roughly torn to the finished sauce.)
2. Add the vinegar, olive oil, lemon zest, and salt and pepper. Pulse a few times to combine.
3. Taste and adjust the seasoning. Transfer to a bowl.

Note: This will keep for 1 to 2 days, covered and refrigerated; bring to room temperature before serving.

Frank Stitt is the chef and owner of Highlands Bar and Grill, Bottega Restaurant and Café and Chez Fonfon, all located in Birmingham, Alabama. He has won the James Beard Award for the Best Chef of the Southeast and received the Lifetime Achievement Award from the Southern Foodways Alliance.



BY MARTHA STEWART

FAVORITE TURKEY BURGER

Burgers are an American classic – and they don't have to be made from just beef anymore.

INGREDIENTS

Prep Time: 10 minutes

Cook Time: 35 minutes

1 1/2 pounds ground turkey (93 percent lean)

1/2 cup finely grated Gruyere cheese

4 scallions, thinly sliced

1/4 cup dried breadcrumbs

1/4 cup Dijon mustard

1 garlic clove, minced

Coarse salt and ground pepper

For Grates

Oil

DIRECTIONS

Heat grill to high. In a medium bowl, use a fork to gently combine ground turkey with Gruyere, scallions, breadcrumbs, mustard, and garlic; season generously with salt and pepper. Gently form mixture into four 1-inch-thick patties.

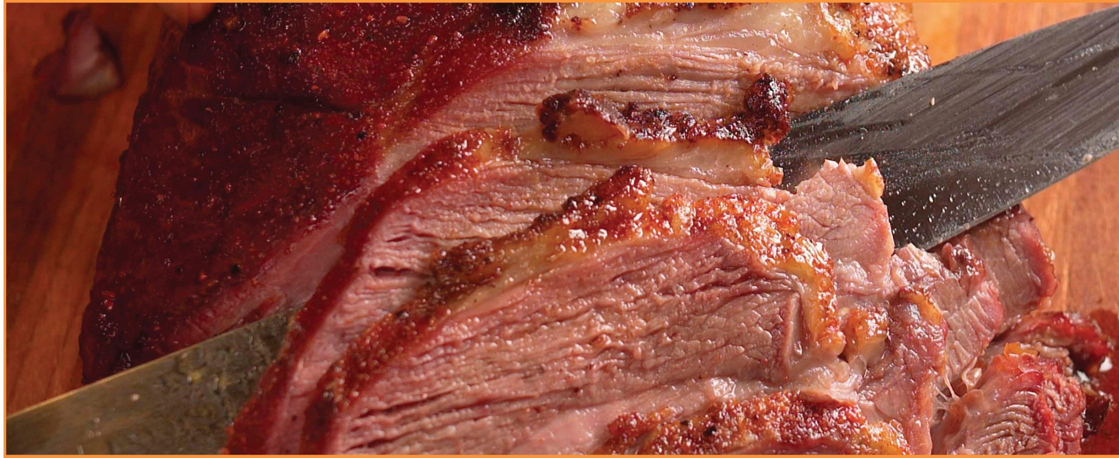
Lightly oil grill. Place patties on hottest part of grill; sear until browned, 1 to 2 minutes per side. Move patties to cooler part of grill; continue grilling until cooked through, 5 to 10 minutes per side.

Call in and ask our grilling experts your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Martha Stewart is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces *Martha Stewart Living Radio*; and provides a wealth of ideas and information on www.marthastewart.com.

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SATELLITE RADIO





BY JOHN STAGE

BUTTERFLIED LEG OF LAMB WITH CARAMELIZED ONION BBQ SAUCE

INGREDIENTS

For The Marinade
1 cup of plain yogurt
Grated zest of 1 lemon
1/2 cup of lemon juice
4 scallions, sliced
6 gloves garlic, chopped
1/4 cup fresh chopped mint leaves
2 tablespoons of dried thyme
2 tablespoons of black pepper
1 tablespoon of ground cumin
1 tablespoon of kosher salt

For The Lamb
1 Leg of Lamb, boned by a butcher
(4 to 5 pounds boneless)

For The Sauce
2 tablespoons butter
1 large onion, chopped
Pinch each of kosher salt and black pepper
1 cup chicken broth homemade or store bought
1 cup of Mutha Sauce (See page 19 for recipe)
1 teaspoon ground cumin
3 tablespoons chopped fresh mint

DIRECTIONS

1. **Make the marinade.** Whirl all the marinade ingredients together in a food processor. Needle the lamb all over with a fork and nestle it in a nonreactive bowl.
2. Spoon the marinade onto the meat and slather it around till the meat is well coated. Cover and marinate in the fridge overnight.

1. Prepare a hot coal bed and mound the coals on one side of the grill. When you're ready to cook, scrape off all the marinade and pat the meat dry. Lay the lamb, boned side down, directly over the coals. Sear it for 4 minutes. Flip it over and sear the other side for another 3 to 4 minutes.
2. Slide the meat away from the coals, to cook it with indirect heat. Cover the grill and adjust the heat so that it's 325 to 350 degrees inside. Roast for 50 to 60 minutes, till the internal temperature reaches about 145 degrees.

1. Get the sauce cooking while the meat roasts. Drop the butter in the saucepan and melt over low heat. Add the onions and season with salt and pepper. Cook slowly, stirring every now and then, till deeply caramelized. Add the broth, Mutha Sauce, and cumin. Keep warm over low heat.
2. Check the meat with an instant read thermometer and once it reaches 145 degrees, pull it off the grill and let it rest for 15 minutes. Carve the lamb across the grain in 1/4 -inch slices on a cutting board with a well to catch all those delicious juices. You might have to remove some odd connectors or cut the muscle clods into more manageable sizes, but do what you've gotta do and keep carving across the grain. Arrange the meat on a platter.

John Stage is founder and co-owner of Dinosaur Bar-B-Que, with locations in Syracuse and Rochester, New York and NYC. In addition to the restaurants, Stage developed a full line of award-winning all natural sauces and spice rubs available throughout the country and overseas.



Photo Credit: Quentin Bacon

BY KENNY CALLAGHAN

BABY BACK RIBS

INGREDIENTS

Serves 6-8

For Rub

1/2 teaspoon cayenne pepper
1/2 teaspoon Spanish paprika
1/2 teaspoon granulated onion
1/2 teaspoon ground black pepper
1/2 teaspoon ground white pepper
1/2 teaspoon kosher salt
1 teaspoon granulated garlic
1 teaspoon ancho chili powder
1 teaspoon chili powder
1 teaspoon ground cumin
1 teaspoon celery salt
2 teaspoon white sugar
1 teaspoon dark brown sugar

For Meat

2 full racks Baby Back Ribs (skinned)
2 cups barbecue sauce (homemade or store bought)

DIRECTIONS

In a large bowl, mix all the rub ingredients together. Place both racks of ribs on a cutting board or wood slab. Gently massage the rub into the ribs, making sure to coat well. Refrigerate for 12-24 hours.

1. Preheat oven to 300 degrees.
2. Place ribs on baking sheet in preheated oven. Ribs should cook for two hours, or until tender. In a small saucepan, warm the barbecue sauce over low heat. Once ribs become tender, brush the warmed barbecue sauce over meat. Cook ribs for five minutes more, allowing the sauce to glaze over. Remove from oven.
3. Using a sharp knife, cut ribs in between bones. Serve immediately. For saucier ribs, apply a second coat of warmed sauce just before serving. Wet naps recommended.

Kenny Callaghan is the Executive Chef, Pitmaster and Partner of Blue Smoke and Jazz Standard where he has been a pioneer of the urban barbecue movement in New York City since its opening in spring 2002. Kenny is a Co-Founder of the Big Apple Barbecue Block Party, one of the nation's premier barbecue events, which celebrates its 8th anniversary in June 2010.



BY MARTHA STEWART

GRILLED CHICKEN WITH LEMON AND OREGANO

INGREDIENTS

Serves 8

Prep Time: 15 minutes

Cook Time: 1 hour, 15 minutes

1 tablespoon grated lemon zest

1/3 cup freshly squeezed lemon juice (from 2 lemons)

1/4 cup finely chopped fresh oregano (or 1 tablespoon dried)

2 tablespoons olive oil, plus more for grates

Coarse salt and ground pepper

4 chicken halves (1 1/2 pounds each) or 2 whole chickens, split

4 lemons, halved crosswise

Oregano sprigs (optional)

DIRECTIONS

1. **Make marinade:** In a small bowl, whisk together lemon zest and juice, oregano, oil, 2 teaspoons coarse salt, and 1 teaspoon pepper. Divide marinade between 2 large resealable plastic bags. Place 2 chicken halves in each bag; shake to coat. Let marinate at room temperature 30 minutes, turning bags occasionally.
2. Preheat grill to medium; lightly oil grates. Remove chicken from marinade, and pat dry with paper towels. Place chicken, skin side up, on grill. Cover and cook, until lightly browned and cooked through, about 20 minutes. Turn chicken over; cover and cook until well browned, 10 to 15 minutes (an instant-read thermometer should register 175 degrees when inserted into thickest part of meat, avoiding bone). If chicken is browning too quickly, move to cooler parts of grill or turn grill to low heat.
3. Transfer chicken to a cutting board. Tent with foil; let rest 10 minutes. Meanwhile, place lemon halves on grill, cut side down; cook until slightly charred, 8 to 10 minutes. Cut chicken pieces in half; serve with grilled lemon halves, and, if desired, garnish with oregano sprigs.

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BY TIM LOVE

GRILLED CHILE-RUBBED AMERICAN LAMB CHOPS

INGREDIENTS

4 – 8 ounces American Lamb Chops

1/2 cup Lonesome Dove Game Rub
(See below for recipe)

1/2 cup olive oil

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Rub lamb with olive oil.
3. Rub Lamb Chops liberally with Game Rub.
4. Place on a hot grill for 30 seconds per side.
5. Remove from grill and let the chops rest on a cookie sheet for 10 minutes.
6. Place in oven for 8 minutes and then serve immediately.

For Lonesome Dove Game Rub

1 cup Guajillo chili powder

1 cup kosher salt

1/2 cup cumin, ground

1/4 cup rosemary, finely chopped

1/4 cup thyme leaves, finely chopped

3/4 cup black pepper, coarsely chopped

1/4 cup garlic powder

1. Combine all ingredients in medium mixing bowl and mix well.
2. Put what you don't use in a separate container and keep in pantry.

Tim Love is chef and owner of The Lonesome Dove Western Bistro and The Love Shack in Fort Worth. Through his restaurants and his work in the community for such causes as the March of Dimes and Spoons Across America, Love has become the de facto culinary ambassador for the state of Texas, always doing his fans proud.

DRINKS & DESSERT



Grilled Banana Split with Hot Fudge and Rum Caramel Sauce
by Emeril Lagasse
Page 44

Photo Credit: Harper Studio

Photo Credit: Harper Studio



BY MARTHA STEWART

STRAWBERRY TART

INGREDIENTS

Serves 8

Prep Time: 30 minutes

Cook Time: 2 hours, 30 minutes

For The Crust

1 1/4 cups all-purpose flour (spooned and leveled), plus more for handling dough

1/2 cup (1 stick) cold unsalted butter, cut into small pieces

1/3 cup sugar

1/4 teaspoon salt

Flour for rolling the crust

For the Filling

1 bar (8 ounces) reduced-fat cream cheese, softened

1/4 cup sugar

1 1/2 to 2 pounds strawberries, hulled and halved

1/4 cup seedless red currant jelly

DIRECTIONS

To prevent the delicate crust from breaking, leave it in the pan while assembling and chilling tart. Unmold tart just before serving.

1. **Make the crust:** Preheat oven to 350 degrees. In a food processor, blend flour, butter, 1/3 cup sugar, and salt until moist crumbs form (this may take up to 1 minute). Transfer dough to a 9-inch round tart pan with a removable bottom.
2. With floured fingers, press dough evenly into pan and up sides. Dip a dry-measuring cup in flour, and use it to press dough firmly into bottom and against sides of pan. Freeze crust until firm, 10 to 15 minutes.
3. Using a fork, prick crust all over. Bake until golden, 25 to 30 minutes, pressing down gently once or twice with a spoon during baking if crust puffs up. Cool completely in pan.

1. **Make the filling:** In a medium bowl, mix cream cheese and remaining 1/4 cup sugar until smooth; spread mixture evenly in bottom of baked crust (still in tart pan).
2. Starting from outside edge, arrange strawberry halves, stemmed side down, in tight concentric circles on cream cheese.
3. In a small saucepan, heat jelly on medium-low until liquefied. Gently brush strawberries with jelly; let set at least 20 minutes. Chill in pan at least 1 hour (and up to 6 hours); remove from pan just before serving.

Note: To hull strawberries, insert the tip of a paring knife below the strawberry's stem. Gently cut around to remove only the base of the stem and the white core.

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BY MIKE MILLS

MIKE MILLS'S COMFORTING BREAD PUDDING

Barbecue restaurants use a lot of fresh white bread and buns and when they get stale, bread pudding is a natural way to use them. This particular recipe is quick and easy and the end result is rich and delicious.

You can add richness to this dessert by experimenting with a combination of whole milk, half and half, and light or heavy cream.

I like to add different sauces for variety. Recipes for my three favorites, Honey Butter, Praline, and Lemon Sauce are below. Each of these toppings makes use of fresh, pure ingredients and will add just the right amount of sweetness.

INGREDIENTS

Serves 10-12

1 to 1 1/4 pounds stale, very dry white bread cubes (almost crumbling)

8 large eggs

3 tablespoons melted butter

1 1/2 cups sugar plus 1 teaspoon sugar

4 cups, in any combination, whole milk, half-and-half, and/or heavy cream

1 tablespoon vanilla extract

2 tablespoons ground cinnamon, divided

Honey Butter (See below for recipe)

Praline Sauce (See page 43 for recipe)

Lemon Sauce (See page 43 for recipe)

DIRECTIONS

1. Preheat the oven to 350 degrees. Fill a 9 x 13-inch baking pan with the bread cubes – they should pile up in the pan.
2. In a large bowl whisk together eggs, 1 1/2 cups sugar, milk, butter, vanilla, and 1 teaspoon cinnamon. Pour over bread cubes and mash to cover all cubes. You should see some of the liquid mixture around the inside edge of the pan. If you don't, add more milk, half and half, or cream.
3. Mix 1 teaspoon cinnamon and 1 teaspoon sugar together and sprinkle over the top of the pudding. Bake for 1 to 1 1/2 hours or until golden brown on top and a knife inserted comes out clean. Serve with a healthy dollop of one of the toppings below. Leftover bread pudding will keep in the refrigerator for up to 4 days. Microwave individual servings to reheat.

Note: If the bread isn't already dried, place the pieces of bread on a cookie sheet and dry them in a 200-degree oven for about 20 minutes. The bread shouldn't be browned or toasted, just dry.

For Honey Butter

2 1/2 cups honey

1 cup powdered sugar

2 teaspoons cinnamon

6 pounds (24 sticks) softened butter

In a large bowl mix together the honey, sugar, and cinnamon. Add the butter and using an electric mixer beat at medium to high speed until the mixture is very fluffy. Spoon on top of the warm bread pudding. Refrigerate leftover honey butter in a covered container. Keeps up to 4 days.

Continued on next page.

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MIKE MILLS'S COMFORTING BREAD PUDDING

For Praline Sauce
Makes about 1 1/2 cups
1/2 cup packed brown sugar
1/2 cup granulated sugar
2 tablespoons all-purpose flour
1 cup water
4 tablespoons (1/2 stick) butter
1 teaspoon vanilla extract

1. Put the brown sugar, granulated sugar, flour, and water into a medium saucepan and whisk together. Cook over medium heat, stirring often, until clear, about 20 minutes. Add the butter and stir until melted. Stir in the vanilla.
2. Serve immediately, spooning hot praline sauce over individual servings of warm bread pudding. Refrigerate leftover sauce in a covered container. Can be reheated in the microwave.

For Lemon Sauce
Makes about 1 cup
1/2 cup granulated sugar
1 tablespoon cornstarch
1/2 teaspoon fresh lemon peel
3/4 cup orange juice
2 tablespoons lemon juice
4 tablespoons butter

Combine sugar, cornstarch, and lemon peel in a small saucepan. Stir in the orange and lemon juices. Cook over medium-high heat, stirring until thickened and bubbly. Cook for two more minutes, stirring constantly. Remove from heat and stir in the butter. Immediately spoon hot lemon sauce over individual servings of warm bread pudding. Refrigerate leftover sauce in a covered container. Can be reheated in the microwave.

Variation: Personally I don't like fruit in my bread pudding, but if you do, simply add 1/2 cup of raisins, dried cranberries, diced apples, or diced peaches to the wet ingredients.



Mike Mills, affectionately known as "The Legend", in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants – four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



BY EMERIL LAGASSE

GRILLED BANANA SPLITS WITH HOT FUDGE AND RUM CARAMEL SAUCE

Everyone loves banana splits. But, hey, when the bananas are grilled to caramelized perfection and then topped with goodies – watch out!

INGREDIENTS

Serves 6

6 firm-ripe unpeeled bananas, halved lengthwise

6 tablespoons honey

12 tablespoons (3/4 cup) packed light brown sugar

Vanilla ice cream, for serving

Hot Fudge Sauce, for serving (See below for recipe)

Rum Caramel Sauce, for serving (See page 45 for recipe)

2 cups lightly sweetened whipped cream, for serving

Finely chopped roasted lightly salted peanuts, for serving

6 maraschino cherries, for serving

DIRECTIONS

1. Preheat a grill to high, and lightly oil the grill grate.
2. Place the banana halves, cut side up, on a baking sheet and drizzle the honey evenly over them. Sprinkle with the brown sugar. Place the bananas, cut side up, directly on the grill, arranging them so they are perpendicular to the grill grate. Close the grill cover and cook until the bananas are caramelized around the edges and the fruit is beginning to pull away from the peel, 3 to 5 minutes.
3. Carefully transfer the grilled banana halves (still in their skins) to a small baking sheet. Using two small forks or a long, thin spatula, carefully remove the banana halves from their skins and place 2 pieces of banana on each dessert plate. (This is a little tricky because the bananas are now very soft.) Top each banana with 1 or 2 scoops of vanilla ice cream. Drizzle with the Hot Fudge Sauce and Rum Caramel Sauce. Top with dollops of whipped cream and sprinkle with chopped peanuts. Garnish each banana split with a maraschino cherry, and serve immediately.

For Hot Fudge Sauce

Makes about 2 cups

1/2 cup sugar

1/4 cup unsweetened cocoa powder

3/4 cup heavy cream

1/4 cup plus 2 tablespoons light corn syrup

3 ounces semisweet chocolate, chopped

2 tablespoons unsalted butter

1 teaspoon vanilla extract

Pinch of salt

Combine the sugar and cocoa powder in the top of a double boiler set over briskly simmering water, and whisk to combine. Add the heavy cream and corn syrup, and whisk until smooth. Cook, whisking constantly, until the mixture is hot, thick, and creamy, 3 to 5 minutes. Add the chocolate, butter, vanilla, and salt, and stir to combine. Cook, stirring occasionally, until the chocolate and butter are melted and the sauce is smooth, 2 to 3 minutes. Keep warm until ready to serve.

Note: The sauce can be prepared up to several weeks in advance and reheated gently in a double boiler before serving. Store it in a nonreactive airtight container, refrigerated.

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GRILLED BANANA SPLITS WITH HOT FUDGE AND RUM CARAMEL SAUCE

For Rum Caramel Sauce

3/4 cup sugar

1/4 cup hot water

1 cup plus 1 tablespoon heavy cream

2 tablespoons dark rum

2 tablespoons vanilla extract

2 teaspoons cold unsalted butter

1. Combine the sugar and hot water in a heavy saucepan, and cook over high heat until the sugar has dissolved, about 1 minute. Continue to cook, swirling the pan occasionally but never stirring the sugar mixture, until the mixture thickens and turns a deep amber color, 5 to 8 minutes. Remove the pan from the heat and immediately add the heavy cream (be careful – the mixture will splatter). Return the pan to the heat and reduce the heat to medium. Cook until the sauce is thick and creamy, stirring occasionally to help incorporate the cream, about 5 minutes.
2. Remove the pan from the heat and stir in the rum, vanilla, and butter. Serve warm.

Note: If making the sauce in advance, rewarm gently before serving. It will keep for several weeks refrigerated in an airtight container.



Photo Credit: Harper Studio

Call in and ask our grilling experts your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Chef **Emeril Lagasse** is the chef/proprietor of restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); and Miami (Emeril's Miami Beach). Lagasse is a national TV personality and has hosted over 1,500 shows on the Food Network.



BY FRANK STITT

BOTTEGA'S LIMONCELLO

Our bartenders have perfected the blending and steeping of a few humble ingredients to create this age-old Italian elixir. Limoncello, made by steeping citrus zest in alcohol to extract the aromatic and flavorful oils in the citrus peel, can be chilled and sipped straight as an aperitif or blended into cocktails like our Sparkling Limoncello and Cellotini.

INGREDIENTS

Makes about 2 quarts

Grated zest of 20 lemons

Grated zest of 2 oranges

1 bottle (750 ml) 190-proof clear grain alcohol

6 ounces Grey Goose orange vodka

4 cups Simple Syrup (See below for recipe, double to make 4 cups)

DIRECTIONS

Combine the citrus zests, grain alcohol, and vodka in a large glass jar. Cover and set the jar in a cool, dark place for 7 to 10 days to infuse the alcohol with the flavorful citrus oils. Strain the alcohol into a large glass jar. Mix in the simple syrup, stirring to combine.

Note: Store the limoncello tightly sealed in the refrigerator, where it will keep for weeks.

For Simple Syrup

Makes 2 cups

2 cups sugar

2 cups water

Combine the sugar and water in a small heavy saucepan and bring to a simmer over medium heat, stirring and swirling to dissolve the sugar. Dip a pastry brush in hot water and wipe down the sides of the pan to dissolve any sugar crystals that cling to the sides. Simmer for 2 minutes, then remove from the heat and let cool.

Note: Simple syrup keeps for weeks in a tightly sealed jar in the refrigerator.

For Cellotini

Makes 1 cocktail

1 ounce Bottega's Limoncello

1 ounce lemon or citron vodka, such as Grey Goose, Ketel One, or Absolut

1/2 ounce sour mix or Lemonade

Twist of lemon peel

For Bottega's signature cocktail, I brighten our house-made limoncello with fresh sour mix or lemonade and serve it martini-style:

Fill a cocktail shaker half full of ice cubes. Add the limoncello, vodka, and sour mix or lemonade and muddle vigorously with a long spoon for 10 to 15 seconds. Strain into a chilled martini glass and garnish with the lemon twist.

Note: To make sour mix, blend equal amounts of fresh lemon and lime juices together, then add an equal measure of Simple Syrup. Sour mix keeps in the refrigerator for 3 to 5 days.

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BOTTEGA'S LIMONCELLO

For Sparkling Limoncello

Makes 1 cocktail

1 ounce Bottega's Limoncello

4 to 5 ounces prosecco

Bottega's bartenders lighten up the limoncello with a splash of bubbly white wine for this great pre-dinner cocktail:

Pour the limoncello into a champagne flute and top off with the prosecco.

Variation: For a sweeter cocktail, substitute Moscato d'Asti, Italian dessert wine, for the prosecco.



Photo Credit: Christopher Hirsheimer

Call in and ask Frank Stitt, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Frank Stitt is the chef and owner of Highlands Bar and Grill, Bottega Restaurant and Café and Chez Fonfon, all located in Birmingham, Alabama. He has won the James Beard Award for the Best Chef of the Southeast and received the Lifetime Achievement Award from the Southern Foodways Alliance.

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SIRIUS | XM SATELLITE RADIO



BY KENNY CALLAGHAN

PORCH SWING COCKTAIL

This pleasing summertime drinks goes down easy. It's a staff and guest favorite.

INGREDIENTS

Makes 1 Drink

Ice

1 1/2 ounces gin (preferable Hendrick's)

1 1/2 ounces Pimm's No. 1

Simple Syrup (See below for recipe)

4 ounces Blue Smoke lemonade (See note)

5 thin slices cucumber, cut into 10 half-moons

Splash of 7-Up or lemon soda

DIRECTIONS

1. Fill a Collins glass and a cocktail shaker with ice.
2. Add the gin, Pimm's No. 1, and lemonade to the shaker and shake vigorously.
3. Strain into the glass.
4. Add the cucumber half-moons, top with the 7-Up, and serve.

Note: To make lemonade the Blue Smoke way, mix together 2 parts freshly squeezed lemon juice, 2 parts water, and 1 part Simple Syrup. Use immediately.

For Simple Syrup

Makes about 1 1/2 cups

1 cup sugar

1 cup water

In saucepan over medium-high heat, combine the sugar and water and bring to a boil, stirring until the sugar is dissolved. Remove from the heat and let cool. Pour into a glass jar, cover and refrigerate until needed.

Call in and ask Kenny Callaghan, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Kenny Callaghan is the Executive Chef, Pitmaster and Partner of Blue Smoke and Jazz Standard where he has been a pioneer of the urban barbecue movement in New York City since its opening in Spring 2002. Kenny is a Co-Founder of the Big Apple Barbecue Block Party, one of the nation's premier barbecue events, which celebrates its 8th anniversary in June 2010.

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BY STEVEN RAICHLEN

SOUTH AFRICAN "BURNED" COFFEE

It's coffee, brewed as it has been for hundreds of years by cowboys, herders, fishermen, and other stalwart souls: in a pot perched on the embers. Here's how they make it at a seaside fish camp south of Cape Town called Die Strandloper. The secret is to plunge a burning stick into the coffee right before pouring it. This precipitates the grounds to the bottom and adds a decisive smoke flavor and of course, it looks cool as all get out.

INGREDIENTS

Serves 4

1/2 cup medium-ground coffee

Sugar, for serving

Heavy (whipping) cream (preferably from a farm) or evaporated milk, for serving

A wood fire; a pot, preferably an old-fashioned enameled coffee pot such as you would see in an old-time Western movie.

DIRECTIONS

1. Build a wood fire and let most of it burn down to embers. However, keep a few logs mostly whole and on fire.
2. Place the coffee and 1 quart of water in the pot. Set the pot in the embers and let the coffee boil for 10 minutes.
3. Remove the pot from the heat and place it next to the fire. Using long-handled tongs, remove a big fat burning stick from the fire, one that is 1 to 2 inches in diameter, about 6 to 8 inches long, and at least partially turned to embers. Plunge it into the coffee. It will hiss like Lucifer. Remove the stick and return it to the fire. Pour the coffee into mugs, preferably tin, leaving the last inch with the grounds in the bottom of the pot. Add sugar and cream to taste.

Note: The coffee must be cooked on a wood fire. However, if you have a charcoal grill, you can brew the coffee over the coals and light a single slender log on the coals to finish it.

Call in and ask Steven Raichlen, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Grilling Hotline: **866-675-6675**, on May 24, all day long. For info & schedule go to **sirius.com/martha**.

Journalist, TV host, and multi-award winning author, **Steven Raichlen** is the man who redefined our notion of barbecue. His bestselling books include the newly released *Planet Barbecue!*, *The Barbecue! Bible* and *How to Grill*. Each week, he hosts *Primal Grill* on PBS and French-language *Le Maître du Grill* in Quebec. He has appeared on *The Today Show*, *Good Morning America*, CNN, *The Oprah Winfrey Show*, *The View* and *Live with Regis and Kelly*.

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Martha Stewart Living Radio is the nation's first 24-hour, seven-day-a-week radio service dedicated to creative living.

Inspired by Martha Stewart, America's most trusted lifestyle expert, and her devotion to teaching and inspiring people, the channel promises listeners they will learn something new "every hour." Delivering how-to guidance and advice from the lifestyle experts at Martha Stewart Living Omnimedia, and Martha herself, the channel inspires and informs in the core areas of cooking, gardening, crafting, decorating, wellness, pets and weddings.

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